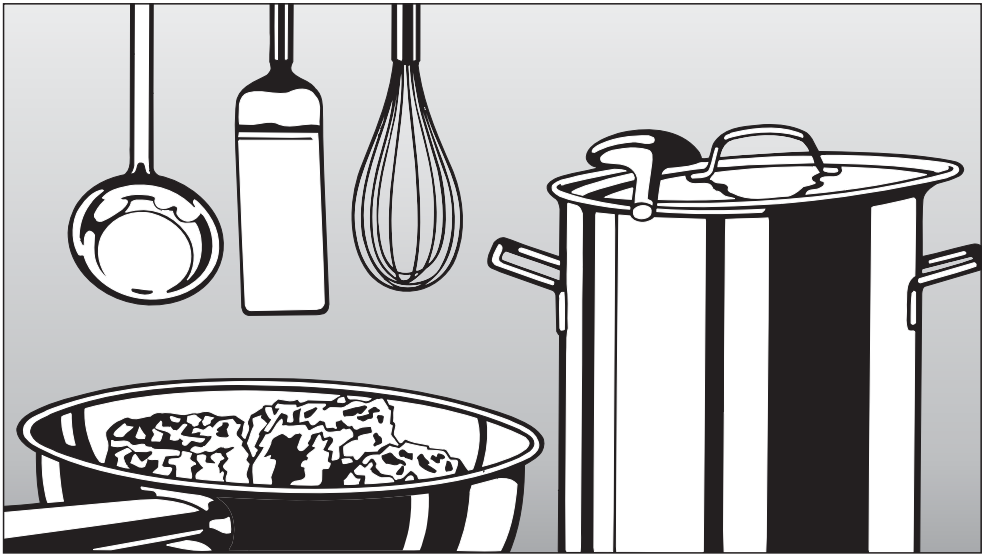
Operating and installation instructions



Gas cooktops
KM 2256
KM 2257
KM 2257-1

To avoid the risk of accidents or damage to the appliance, it is **essential** to read these instructions before it is installed and used for the first time.

en - AU, NZ

M.-Nr. 07 012 921

(AUS) (NZ) This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries, please contact Miele in your country.

Contents

Guide to the appliance 5
Cooktop 5
Burners 6
Accessories 8

Warning and safety instructions 9

Caring for the environment 16

Before using for the first time 17

Operation 18
Rapid ignition system 18
Controls 18
Switching on 19
Regulating the flame 20

Pans 21
Wok ring 22
Combi insert 22

Energy saving tips 23

Safety features 24
Thermoelectric safety ignition 24
Safety switch-off 24

Cleaning and care 25
General notes 25
Stainless steel surfaces 26
Pan support, control knob 26
Burners 27

Problem solving guide 30

Optional accessories 31

Contents

Safety instructions for installation 32

Safety clearances 33

KM 2256 35
Appliance and building-in dimensions 35
Installation 36
General installation tips 37

KM 2257 38
Appliance and building-in dimensions 38
Installation 40

KM 2257-1 42
Appliance and building-in dimensions 42
Installation 44

Securing the appliance 46
After installation 46

Electrical connection 47

Gas connection 48

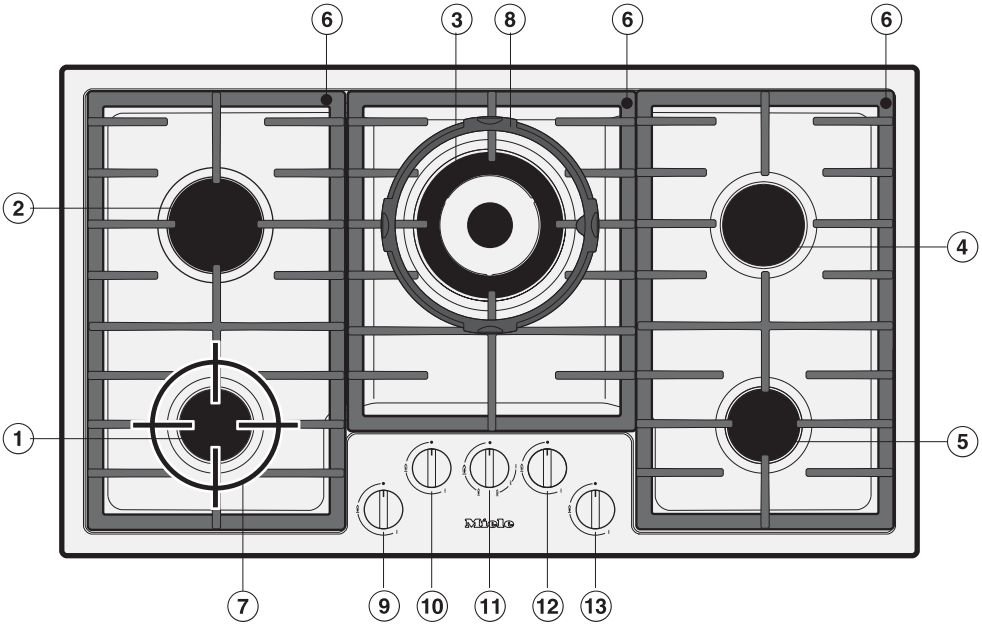
Burner ratings 50

Conversion to another type of gas 51
Jet table 51
To change the main jets 52
To change the small jets 56
After changing the jets 57

After sales service, data plate 58

Cooktop

KM 2256 / KM 2257 / KM 2257-1

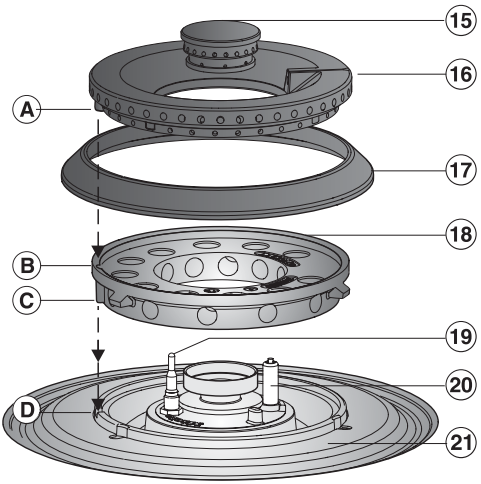


① Simmer burner
② Extra high-speed burner
③ Dual Wok
④ High-speed burner
⑤ Standard burner
⑥ Pan support (in three sections)
⑦ Combi insert
⑧ Wok ring

Controls:
⑨ Front left
⑩ Back left
⑪ Middle
⑫ Back right
⑬ Front right

Burners

Dual Wok burner



⑮ Inner cover to burner

⑯ Outer cover to burner

⑰ Burner ring

⑱ Burner head

⑲ Ignition safety device

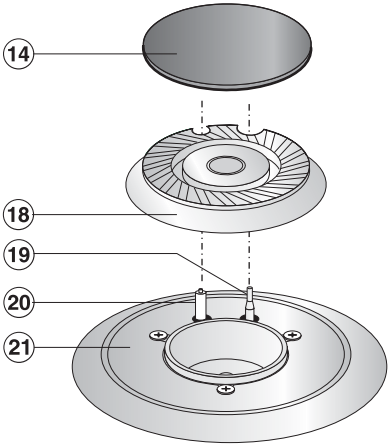
⑳ Ignitor

㉑ Burner base

Position of the burner components
The proper functioning of the burner can only be guaranteed if the burner components are positioned correctly:
The lobe Ⓐ on the burner cap must fit into the recess Ⓑ of the burner head.
The pin Ⓒ on the burner head must fit into the recess Ⓓ of the burner base.

The burner components cannot be twisted if they are in the correct position.

Simmer, standard, high-speed and extra high-speed burners



⑭ Burner cap

⑱ Burner head

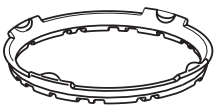
⑲ Ignition safety device

⑳ Ignitor

㉑ Burner base

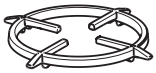
Accessories

Wok ring



The wok ring supplied gives additional stability to the wok, especially to those with a rounded base.

Combi insert for small and large pans



If you are using a pan which is smaller or larger than that recommended in the table under "Pans", then the combi insert supplied must be used.

This appliance complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the appliance, please read these instructions carefully before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the contents. Pass them on to any future owner.

Correct application

▶ This appliance is designed for domestic use and for use in similar environments by guests in hotel or motel rooms, bed & breakfasts and other typical living quarters. This does not include common/shared facilities or commercial facilities within hotels, motels or bed & breakfasts.

▶ This appliance must only be used to cook food and keep it warm.
Any other usage is at the owner's risk and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning its use by a person responsible for their safety.

▶ The appliance is not suitable for outdoor use.

▶ This appliance must not be installed and used in mobile installations such as ships etc.

▶ Do not modify this appliance.

Safety with children

▶ Children should be supervised to ensure that they do not play with the appliance.

▶ Older children may use the gas cooktop only when its operation has been clearly explained to them and they are able to use it safely. They must be aware of the potential dangers caused by incorrect operation.

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. To safeguard against burning, keep children well away from the appliance at all times.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the appliance. Otherwise they could be tempted into climbing onto the appliance with the risk of burning themselves. Danger of burning.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the cooktop. Danger of burning or scalding. Special ooktop guards are available from certain retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the appliance for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance is dangerous.

▶ The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system which complies with current local and national safety regulations. It is most important that this basic safety requirement is present and tested regularly and where there is any doubt, the household wiring system should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the appliance to the mains supply, make sure that the voltage and frequency details given on the data plate correspond to the on-site electricity supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ The connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations, e. g. a qualified gas fitter. If the appliance is supplied without a plug, or if the plug is removed, it must be connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ For safety reasons, this appliance may only be used when it has been built in.

▶ Never open the outer casing of the appliance.
Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

▶ The gas cooktop must be disconnected from the gas supply and mains electricity before repairs and maintenance work is carried out. It is only completely isolated from the electricity supply when:

– the mains fuse is disconnected,

– the screw-out fuse is removed (in countries where this is applicable),

– it is switched off at the wall socket and the plug is withdrawn from the socket, or it is switched off at the isolator.

▶ While the appliance is under warranty, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the warranty is invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the appliance when Miele replacement parts are used.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a specialist connection cable of type H 05 VV-F (pvc insulated), available from Miele.

▶ Do not connect the appliance to the mains electricity supply by a multi-socket unit or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ This appliance is not intended to be operated by means of an external timer or separate remote control system.

▶ Do not use the gas cooktop if it is faulty. Switch it off immediately, disconnect it from the mains electricity and the gas supply, and call Miele.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the appliance and its surroundings in a clean condition at all times. Any damage caused by cockroaches or other vermin will not be covered by the warranty.

Correct use

▶ The appliance gets hot when in use and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ When using a rangehood over the cooktop, ensure that the burner is always covered with a pan when in use. Otherwise flames could be drawn up by the suction of the rangehood, parts of which could then be damaged or even set on fire.

▶ Do not leave the cooktop unattended whilst it is being used. Boiling fat or oil could ignite and cause a fire.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not use the cooktop to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the appliance. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire.
Take care not to let these items get damp or wet as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not flambé under a rangehood. The flames could set the rangehood on fire.

▶ Do not use the appliance as a resting place for anything else. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the appliance, e.g. with a cloth, kitchen foil, etc. If the cooktop is switched on inadvertently or there is residual heat present, there is the danger of the items catching fire.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures, and could catch fire.

▶ Do not heat up unopened tins of food on the cooktop as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Make sure all the components of the gas burners have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. Miele will not accept liability for any damaging resulting from such incorrect use.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this cooktop, and never heat up empty pans as they could get damaged. This could also damage the appliance.

▶ The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

▶ Do not use or store flammable materials near this appliance.

▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

▶ Replace the pan supports carefully to avoid scratching the surface of the gas cooktop.

▶ Using the gas cooktop will cause a build-up of heat and moisture in the room in which it is installed. Ensure that the room has sufficient natural or mechanical means of ventilation, e.g. a rangehood.

▶ If the cooktop is used for very long periods of time, additional ventilation of the room may be necessary, e.g. by opening windows or doors, or running the rangehood on the highest setting.

▶ When using an electrical appliance, e.g. a hand-held mixer, near the gas cooktop, ensure that the connection cable doesn't come into contact with the hot cooktop. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the gas cooktop. Cutlery inserts must be heat-resistant.

▶ Do not spray aerosols in the vicinity of this appliance while it is in operation.

▶ Avoid allowing liquids or foods containing salt to spill onto the cooktop. If salty foods or liquids do get on the cooktop, they should be removed as soon as possible to avoid the risk of corrosion.

▶ If the cooktop is built-in behind a furniture door, it must only be operated when the door is open.
Close the furniture door only once the appliance has been switched off and the residual heat indicators have gone out.

▶ If the appliance has not been used for a long period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested by a qualified person for safety.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

Disposal of the packing material

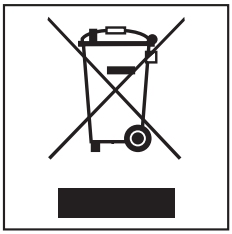
The transport and protective packing has been selected from materials which are environmentally friendly for disposal and can normally be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Rather than just throwing these materials away, please ensure they are offered for recycling.

Disposal of your old appliance or machine

Electrical and electronic appliances / machines often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance or machine. Therefore, please do not dispose of your old machine or appliance with your household waste.



Please dispose of it at your local community waste collection / recycling centre and ensure that it presents no danger to children while being stored for disposal.

It should be unplugged from the mains electricity supply and disconnected from the gas supply by a competent person.
The plug must be rendered useless and the cable cut off directly behind the appliance or the machine to prevent misuse.

Please adhere the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil and adhesive labels.
- Clean all removable parts of the burners with a solution of warm water and a small amount of washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care - Burners").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Metal components have a protective coating which may give off a slight smell when heated up for the first time.
The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

– After the flame is ignited, the cooktop control can be released immediately.

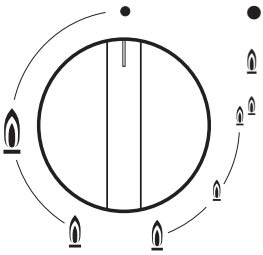
– Automatic re-ignition

Should the flame be extinguished, e. g. by a gust of air, the burner will re-ignite automatically.
If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Safety cut-off").

Controls

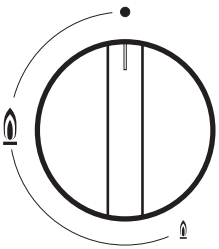
The controls are used to switch on the burners and regulate the strength of the flame.

Standard and high-speed burners



- The gas supply is turned off
- Strongest flame
- Weakest flame

Wok burner



- The gas supply is turned off
- Strongest flame:
  The inner and outer burners operate at the highest setting
- Strong flame (7 o'clock position):
  The outer burner operates at the lowest setting,
  the inner burner at the highest setting
- Strong flame (5 o'clock position):
  The outer burner is switched off,
  the inner burner operates at the highest setting
- Weakest flame:
  The outer burner is switched off,
  the inner burner operates at the lowest setting

Switching on

⚠ Do not leave the appliance unattended whilst it is being used.

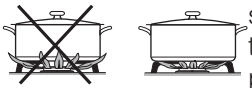
- The control for the burner required must be pressed in and turned anti-clockwise to the largest flame symbol to switch on. The ignition clicks, and the gas is lit.

If the burner does not ignite, turn the control to "●". Ensure that the room is well ventilated, and wait at least 1 minute before trying to light the cooktop again.

If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the thermal element goes out briefly, or if the thermal element is not hot enough, e.g. following a gust of air.

Regulating the flame



Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.

The burners can be regulated at any level between the strongest and weakest flame. Exception: The wok burner

On the **wok burner**, an obstruction prevents you from turning on the control beyond the 6 o'clock position. To move from the high to the low setting, you need to press in the control to pass the 6 o'clock position.

- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press the control in, continue to turn it anti-clockwise past the obstruction, and release it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it stops. Then press it in, continue to turn it clockwise past the obstruction, and release it. You can now select the setting you require.

Switching off:

- Turn the control clockwise to position "●" .

This stops the flow of gas and the flame goes out.

Do not turn the control past the "●" position.

Burner	Min. pan base diameter in cm	
Simmer	10	
Standard	10	
High-speed	12	
Extra high-speed	14	
Dual Wok	15	
	Max. diameter at top of pan in cm	
	Without	With
		combi insert
Simmer	22	24
Standard	22	24
High-speed	24	26
Extra high-speed	24	26
Dual Wok	24	26

– Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the cooktop. The manufacturer cannot be held liable for this type of damage.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Any heat-resistant pans can be used.

– Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.

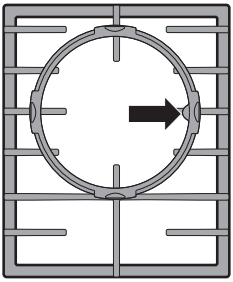
– The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

– Place pans securely on the pan rest to minimise the risk of tipping.

– Do not use pots or pans with bases with pronounced edges or ridges, e.g. cast iron pans.

Pans

Wok ring



Use the wok ring supplied to give additional stability, especially to woks with a rounded base.

Make sure that the wok ring is securely in the correct position. See illustration.

Combi insert

The combi insert **must** be used if you wish to use

– a pan with a smaller diameter base than the minimum given in the table. The combi insert ensures that the pan will sit securely on the cooktop, and cannot tip up.

– a large pan. The combi insert will prevent damage to the worktop, and the stainless steel cooktop surface from becoming discoloured. Refer to the information given in the table.

– Use a pan lid whenever possible to minimise heat loss.

– Cook with as little water as possible.

– Cooking times are greatly reduced when using a pressure cooker.

– Turn the flame down promptly to a lower setting when the pan has come to the boil.

– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.

Thermoelectric safety ignition

This appliance is fitted with a thermoelectric ignition safety device which cuts off the supply of gas to a burner if the flame goes out, for example if food has boiled over or if there is a sudden draught.

- To use the burner again, turn the control clockwise to the "●" position, and switch on as normal.

Safety switch-off

If a burner is used for an unusually long period (approx. 4 hours), it will switch off automatically.

- To use the burner again, turn the control clockwise to the "●" position, and switch on as normal.

General notes

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach the electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Allow it to cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

Food that has boiled over can cause discolouration of the burner parts and the stainless steel cooktop. **Remove any soiling immediately.**

To avoid damaging the outer surfaces of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- sharp pointed objects
  (these can damage the seal between the frame and the worktop).

Stainless steel surfaces

Clean stainless steel surfaces using an Original Miele all purpose microfibre cloth or with a solution of warm water and a little washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first.
Finally, dry with a soft cloth.

The Original Miele ceramic and stainless steel cooktop cleaner can be used to clean the frame when required (see "Optional accessories"). Apply with an even pressure following the direction of the "grain".

The Original Miele care product for stainless steel can be used after cleaning to help keep your appliance looking good and to hinder resoiling (see "Optional accessories").
Apply sparingly with a soft cloth following the instructions on the packaging.

Printed surfaces (Flame symbols)

The printing can be damaged if soiling (e.g. food or fluids that contained salt, olive oil) is not removed immediately. Remove any soiling immediately.

Do not use any stainless steel cleaner on printed surfaces. This would rub off the print.

Pan support, control knob

Do not clean the pan support in a dishwasher.

Remove the pan support. Clean the pan support and the control knob with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.

After cleaning, dry all surfaces with a clean cloth.

Burners

Do not clean any parts of the burner in a dishwasher.

The burner should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.

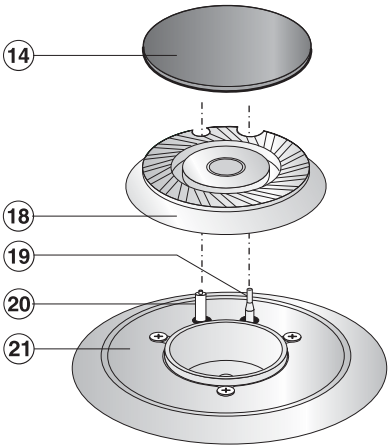
The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet, it will not spark.

After cleaning, dry all surfaces with a clean cloth.
Make sure that the flame slits are clean and completely dry.

The surface of the burner parts will become more matt with time. This is quite normal and will not affect the operation of the cooktop.

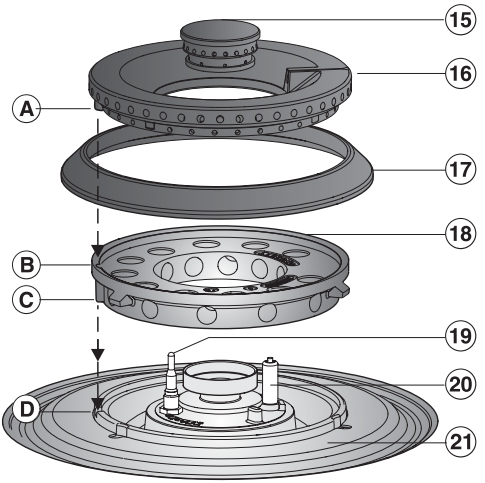
To assemble the auxiliary, normal and fast burners



- Position the burner head ⑱ to the burner base ㉑ so that the ignition safety device ⑲ and the ignitor ⑳ extend through the respective burner head holes.
- Finally, position the burner cap ⑭ ensuring that the locating tabs fit into the notches in the burner head.

Important: Please ensure that the components are placed in the correct order after cleaning is complete.

To assemble the wok-burner



- Position the burner head ⑱ to the burner base ㉑, so that the ignition safety device ⑲ and the ignitor ⑳ fit through the holes of the burner head.
  The lobe Ⓐ on the burner cap must fit into the recess Ⓑ of the burner head.
  The pin Ⓒ on the burner head must fit into the recess Ⓓ of the burner base.
- Position the burner ring ⑰ over the burner head ⑱.
- Position the outer burner cover ⑯ onto the burner head ⑱ ensuring that all locating tabs are in the correct position.
- Finally, position the inner burner cover ⑮ into position.

Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety. Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if...

... the burner does not ignite after several attempts.

Check whether

– the burner is correctly assembled.

– the gas supply tap is turned on.

– the burner is dry and clean.

– the flame slits are dry and unblocked.

– the appliance is connected to the mains supply.

... the gas flame goes out after being lit.

During the ignition process, the flames need to touch the ignition device so that it heats up.

If the flames do not touch the ignition device, check that

– the burner cover is correctly in position.

– there is no soiling on the ignition device. Remove this carefully (see "Cleaning and care").

... the ignitor on the burner does not spark.

Check whether

– the mains fuse has tripped. If the fuse has blown, contact a qualified electrician or Miele.

– food deposits have lodged themselves between the ignitor and the burner cover, or on the ignition device.
Remove any food deposits carefully (see "Cleaning and care").

... the flame suddenly looks different.

Check that the burner is correctly assembled.

Miele branded cleaning and conditioning products are available for your appliance.

These can be ordered via the internet at www.miele-shop.com (depending on country) or from Miele (see back cover).

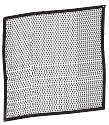
Original Miele ceramic and stainless steel cooktop cleaner 250 ml

Removes heavy soiling, limescale deposits and light discolouration.

Original Miele stainless steel conditioning agent 250 ml

Removes water marks, flecks and finger prints.
Helps keep the cooktop looking good for longer.

Original Miele all-purpose microfibre cloth



Removes finger marks and light soiling.

Fit wall units and rangehood before fitting the cooktop to avoid damaging the surface.

▶ This appliance must not be connected to a gas flue. It must be installed and connected in accordance with current installation regulations.

▶ The room in which the gas cooktop is installed must be at least 51 m^3 in size with a door or window in it which can be opened to the outside air.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ An electric fryer must not be installed directly next to a gas cooktop, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas cooktop may not be built in over a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

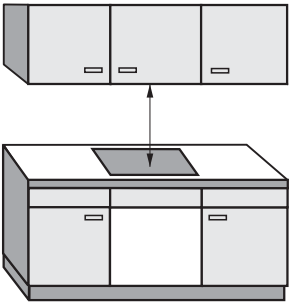
▶ The electrical cable and a flexible gas connection pipe must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

▶ Observe carefully the safety distances given on the following pages.

All dimensions in this instruction booklet are given in mm.

⚠ This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

Safety clearance above the cooktop



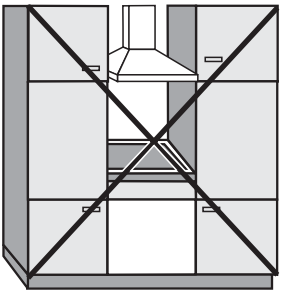
A minimum safety clearance must be maintained between the cooktop and the rangehood above it. See the rangehood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the rangehood, a minimum safety clearance of at least 760 mm above the burner cap must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum clearance of at least 760 mm above the burner cap must be maintained between them and the cooktop below.

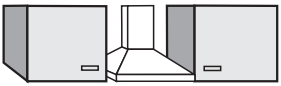
When two or more appliances are installed together below a rangehood, e.g. a gas cooktop and an induction cooktop combiset, which have different safety clearances given in the installation instructions, you should select the greater clearance of the two.

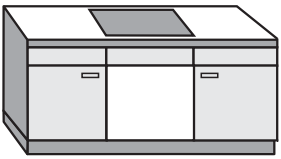
Side / rear clearances to the cooktop

Ideally the cooktop should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall at one side. On the other side, however, no unit or divider should stand higher than the cooktop (see illustrations).

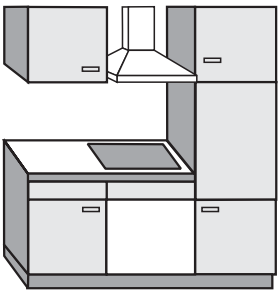


Not allowed





Recommended



Not recommended

Safety clearances

Before installing the appliance, check that the location provides the required clearances from combustible material and, if necessary, provide protection to adjacent surfaces as required by regulations.

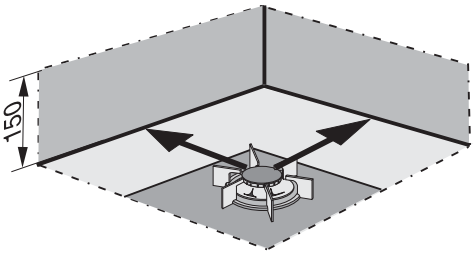
The minimum **side clearance** from a cooktop to a combustible surface* shall be a 300 mm horizontal distance from the periphery of any burner.

The minimum **rear clearance** from a cooktop to a

– **combustible surface*** shall be a 200 mm horizontal distance from the periphery of any gas burner (AS 5601).

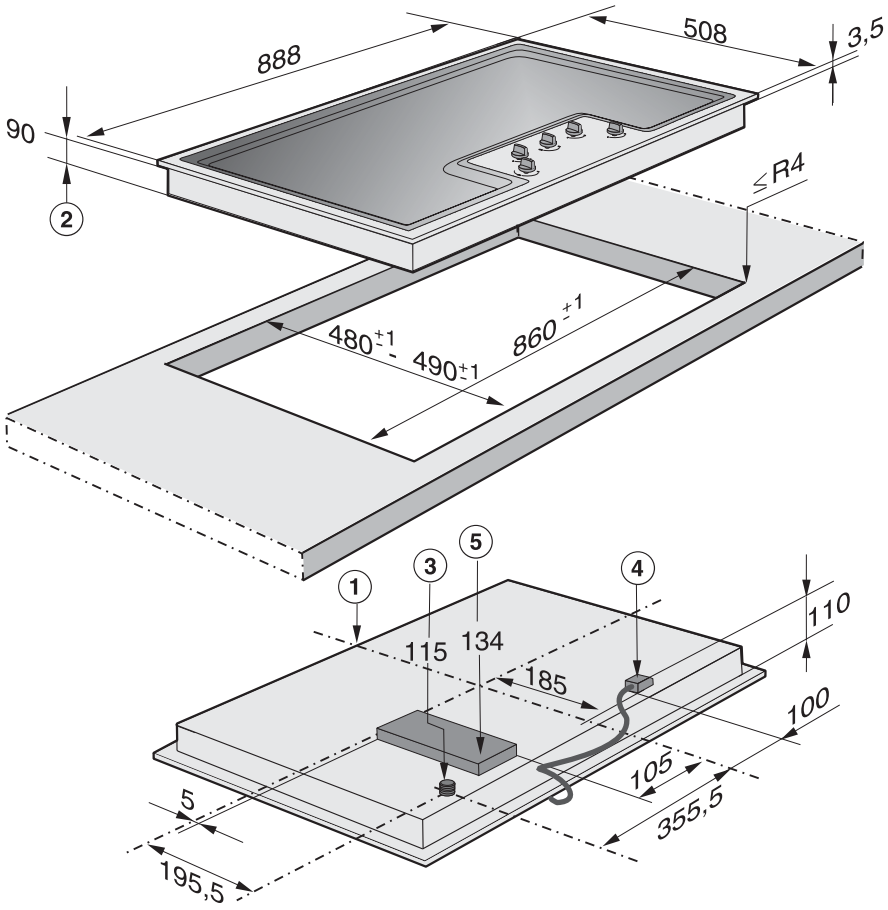
– **non-combustible surface** or splashback shall be a 50 mm horizontal distance from the rear edge of the cooktop.

If the clearance between the periphery of any gas burner and
- the side wall is less than 300 mm,
- the rear wall is less than 200 mm,
the walls must be protected with a non combustible material.
The protection must be extended a minimum distance of 150 mm above the burner (refer - gas fitting regulations). Shown area indicates protected surface, which may be ceramic tiles or other approved material.



*Combustible surface:
The surface of a material that is capable of catching fire and burning at temperatures exceeding 50 K above ambient.

Appliance and building-in dimensions



① Front

② Building-in depth

③ Gas connection R 1/2 - ISO 7-1

④ Electrical connection

⑤ Electronics housing 100 x 200 mm
Max. building-in depth, including electronics housing, 134 mm

Installation

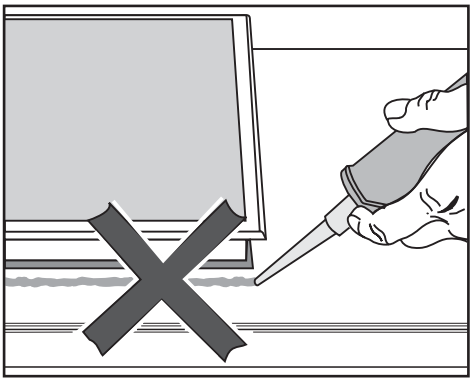
- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distances** (See "Safety clearances".
- Seal the cut surfaces with a suitable heat-resistant sealant to avoid swelling caused by moisture.
- Feed the connection cable down through the cut-out.
- Place the cooktop in the cut-out without securing it.

If the seals on the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".

General installation tips

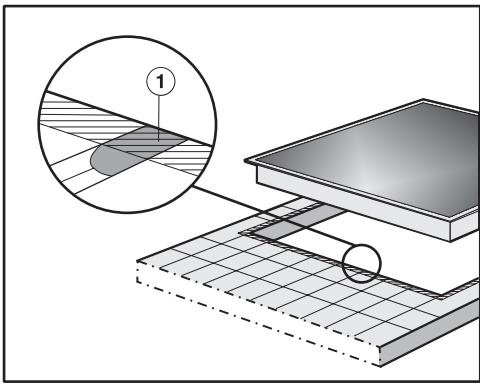
Sealant



The sealing strip under the edge of the top part of the appliance provides a sufficient seal for the worktop.

Do not use any additional sealant (e.g. silicone) between the appliance and the worktop.
This could cause difficulties if the appliance ever needs to be taken out for servicing and possibly result in damage to the appliance or the worktop.

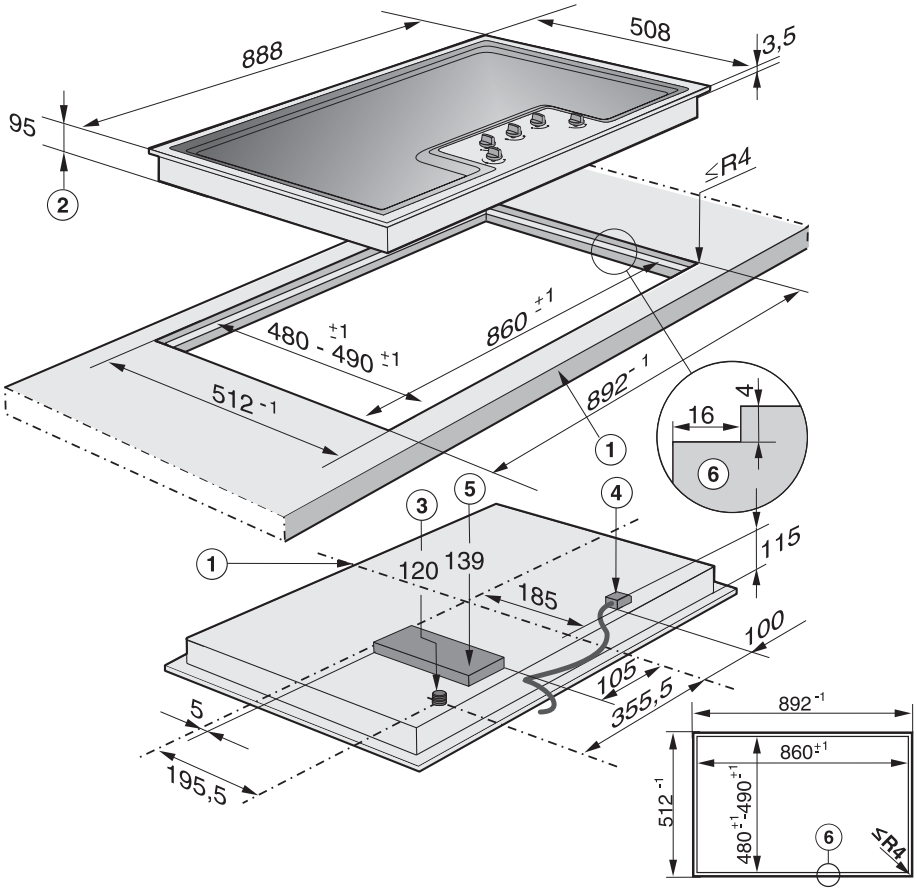
Tiled worktop



Grout lines ① and the hatched area underneath the appliance frame must be smooth and even. If they are not, the appliance will not sit flush with the worktop and the sealing strip underneath the appliance will not provide a good seal between the appliance and the worktop.

Tiled worktops must be a minimum of 5 mm thick to ensure the surface temperatures of the combustible surfaces underneath the tiles do not exceed 50 K above ambient.

Appliance and building-in dimensions



① Front

② Building-in depth

③ Gas connection R 1/2 - ISO 7-1

④ Electrical connection

⑤ Electronics housing 100 x 200 mm
Max. building-in depth, including electronics housing, 139 mm

⑥ Stepped cut-out for granite or marble worktops

Please take careful note of the inset diagram for the cut-out dimensions for granite or marble worktops.

Flush fit cooktops are only suitable for installation in granite, marble, or tiled worktops.
When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit cooktop.

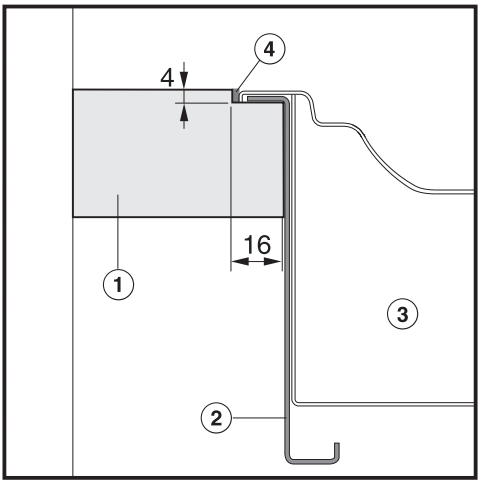
The internal width of the base unit must be at least 900 mm. This is to ensure that the underside of the cooktop is accessible after installation and that the casing can be easily removed for maintenance. If the underside of the cooktop is not freely accessible after installation, the silicone sealant must be removed to enable the cooktop to be lifted out of the cut-out should this ever be necessary.

The cooktop can be installed

– in a suitable cut-out in a granite or marble worktop.
– in a suitable cut-out in a tiled worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Installation

Granite and marble worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the cooktop is removed).

③ Cooktop

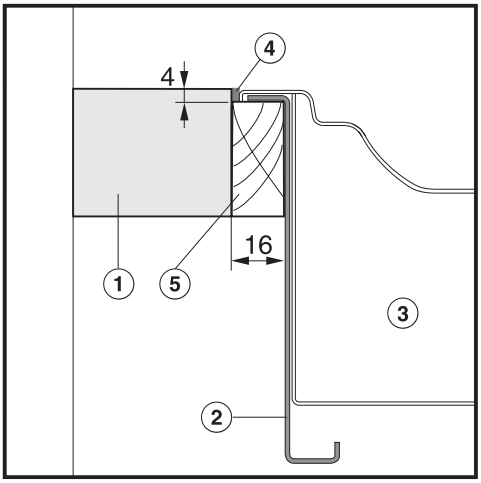
④ Gap

As the cooktop and worktop cut-out may differ, the size of the gap ④ can vary.

- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distances** (See "Safety clearances".
- Fix the brackets ② supplied.
- Feed the cooktop connection cable down through the cut-out in the worktop.
- Centre the cooktop ③ in the cut-out.
- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the cooktop works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

Only use silicone sealant that is specially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Tiled worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the cooktop is removed).

③ Cooktop

④ Gap

⑤ Wooden frame 16 mm (to be provided on site))

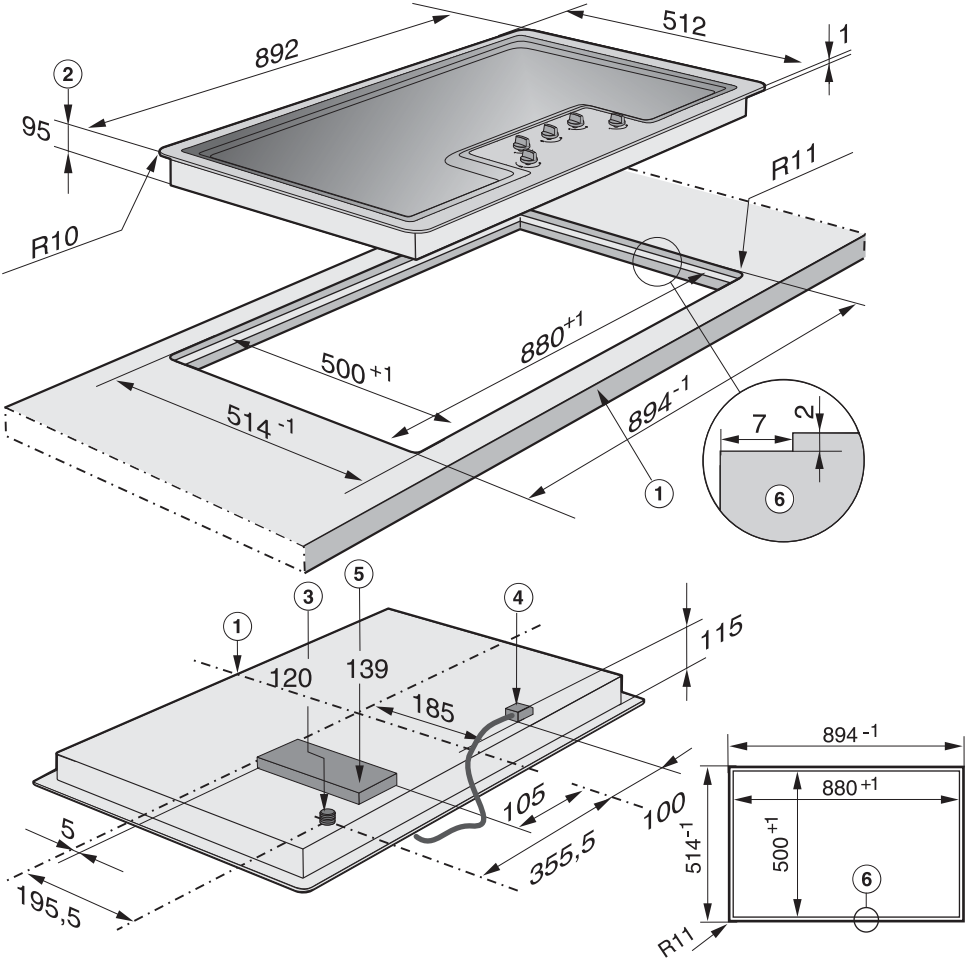
As the cooktop and worktop cut-out may differ, the size of the gap ④ can vary.

- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distances** (See "Safety clearances".
- Fix the wooden frame ⑤ 4 mm below the top edge of the worktop (see diagram).
- Fix the brackets ② supplied.
- Feed the cooktop connection cable down through the cut-out in the worktop.
- Centre the cooktop ③ in the cut-out.
- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the cooktop works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

Observe the silicone sealant manufacturer's instructions.

For **granite and marble tiled worktops**, only use silicone sealant that has been specially formulated for granite and marble.

Appliance and building-in dimensions



① Front

② Building-in depth

③ Gas connection R 1/2 - ISO 7-1

④ Electrical connection

⑤ Electronics housing 100 x 200 mm
Max. building-in depth, including electronics housing, 139 mm

⑥ Stepped cut-out for granite or marble worktops

Please take careful note of the inset diagram for the cut-out dimensions for granite or marble worktops

Flush fit cooktops are only suitable for installation in granite, marble, or tiled worktops.
When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit cooktop.

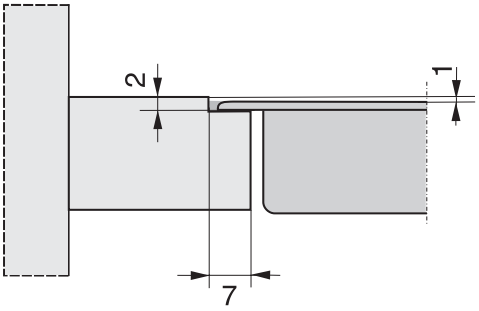
The internal width of the base unit must be at least 900 mm wide. This is to ensure that the underside of the cooktop is accessible after installation and that the casing can be easily removed for maintenance. If the underside of the cooktop is not freely accessible after installation, the silicone sealant must be removed to enable the cooktop to be lifted out of the cut-out should this ever be necessary.

The cooktop can be installed

– in a suitable cut-out in a granite or marble worktop.
– in a suitable cut-out in a tiled worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Installation

Granite and marble worktops



① Worktop

② Cooktop

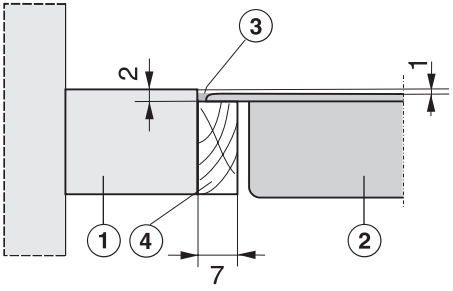
③ Gap

As the cooktop and worktop cut-out may differ, the size of the gap ③ can vary.

- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distances** (See "Safety clearances".
- Feed the cooktop connection cable down through the cut-out in the worktop.
- Centre the cooktop ② in the cut-out.
- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the cooktop works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

Only use silicone sealant that is especially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Tiled worktops



① Worktop

② Cooktop

③ Gap

④ Wooden frame 7 mm
(to be provided on site)

As the cooktop and worktop cut-out may differ, the size of the gap ③ can vary.

- Make the worktop cut-out following the dimensions applicable. Remember to maintain the **minimum safety distances** (See "Safety clearances".
- Fix the wooden frame ④ 2 mm below the top edge of the worktop (see diagram).
- Feed the cooktop connection cable down through the cut-out in the worktop.
- Centre the cooktop ② in the cut-out.
- Connect the cooktop to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the cooktop works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

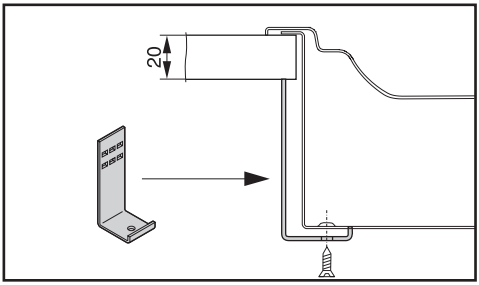
Observe the silicone sealant manufacturer's instructions.

For **granite and marble tiled worktops**, only use silicone sealant that has been specially formulated for granite and marble.

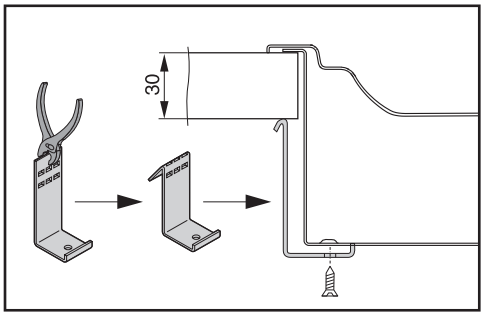
Securing the appliance

Secure the appliance as shown, using the fixings supplied.

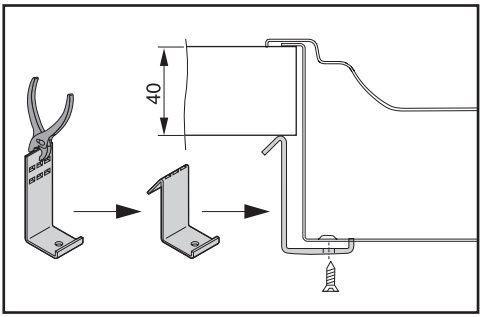
20 mm worktop



30 mm worktop



40 mm worktop



After installation

Check that all the burners are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with national and local safety regulations.

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

For extra safety it is advisable to install a residual current device (RCD), with a trip current of 30 mA.

Connection for each appliance should be made via a suitable isolator.

Note: Isolation of the appliance is required when the appliance safety device is activated. Ensure the isolating switch is easily accessible and visible.

The data plate gives the necessary data for connection.

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow = earth

Blue = neutral

Brown = live

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

– The wire which is coloured green and yellow must be connected to the terminal in the plug which is marked with the letter E or by the earth symbol ⏚ or coloured green or green and yellow.

– The wire which is coloured blue must be connected to the terminal which is marked with the letter N or coloured black.

– The wire which is coloured brown must be connected to the terminal which is marked with the letter A or coloured red.

Gas connection

Connection to the gas supply, or conversion from one type of gas to another should only be undertaken by an approved gas fitter, who is responsible for correct functioning of the appliance when installed. Every appliance should have its own isolating valve.

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen unit doors, if necessary).

Check with your local gas supplier about the type of gas and its calorific value, and compare this information with the type of gas quoted on the cooktop data plate.

This appliance is set up for connection to natural gas.
See adhesive label on the appliance:
G = NG (natural gas)
LP = ULPG (Propane/Butane)

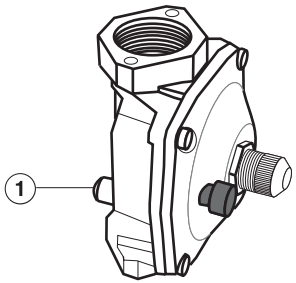
Jets are supplied for conversion to ULPG (Propane/Butane) gas.

If the appropriate jets have not been supplied with the appliance you will need to contact your Chartered Agent or Miele.

Conversion to another type of gas is described under the relevant Section.

The gas connection must be in accordance with national and local regulations.
The relevant building regulations must also be observed.

Natural gas / liquid gas



During installation the gas connection must be positioned so that it is not adversely heated when the appliance is in operation.

Pressure Test Point ①. This is provided on the gas regulator (supplied for natural gas).

- Loosen the screw in the test point until it is free in its housing. The screw is retained in this position.
- Connect the hose from the pressure gauge.
- Reassemble one of the large burners, turn on the gas and manually light the burners.

Gas pressure must be set by the approved gas fitter as shown on the data plate:

Natural gas	1.0 kPa
ULPG (Propane/Butane)	2.75 kPa

- Disconnect gauge and screw in the test point screw.

The Gas Regulator must be set with the largest burner operating at maximum setting.

Once the gas cooktop has been installed it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust.

This gas cooktop can be connected with a class B or D flexible hose, which complies with AS/NZS 1869 and must be certified. The min. inner ∅ must be 10 mm and the maximum length 1.2 m. Make sure it does not touch moving parts of the kitchen furniture, e.g. a drawer.

A full operational test and a test for possible leakages must be carried out by the fitter after installation.

Burner ratings

Nominal rating

	Gas type	High setting	Low setting
		MJ/h	MJ/h
Simmer burner	NG ULPG	4 3.6	1.08 1.05
Standard burner	NGs ULPG	6.2 5.5	1.08 1.05
High-speed burner	NG ULPG	8 6.35	1.13 1.11
Extra high-speed burner	NG ULPG	10 7.5	1.54 1.82
Dual Wok	NG ULPG	15 15	5.99 5.89
Total	NG ULPG	43.2 37.95	10.82 10.92

Nominal ratings for ULPG are based on propane gas.

When converting to another type of gas, the main jets and the small jets on all burners have to be changed.

Screw in the appropriate jets according to the type of gas. Refer to the below table.

Jet table

	Main jet ∅	Low setting jet ∅
NG		
Simmer burner	0.90	0.52
Standard burner	1.10 (1B)	0.52
High-speed burner	1.30	0.52
Extra high-speed burner	1.50	0.60
Dual Wok	1.70 / 34	0.88 / 0.42
ULPG		
Simmer burner	0.54	0.32
Standard burner	0.67	0.32
High-speed burner	0.71	0.32
Extra high-speed burner	0.77	0.40
Dual Wok	1.05 / 7	0.62 / 0.25

The jet markings refer to 1/100 mm of the jet diameter.

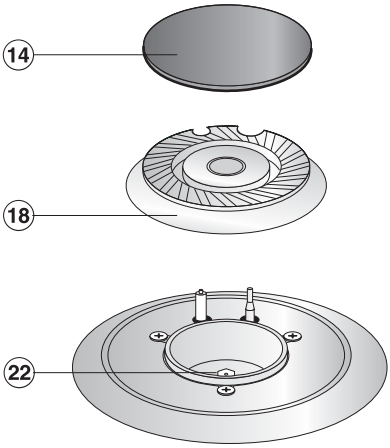
Conversion to another type of gas

Changing the jets

Disconnect the gas cooktop from the electricity supply by switching it off at the socket and withdrawing the plug or by removing the mains fuse.

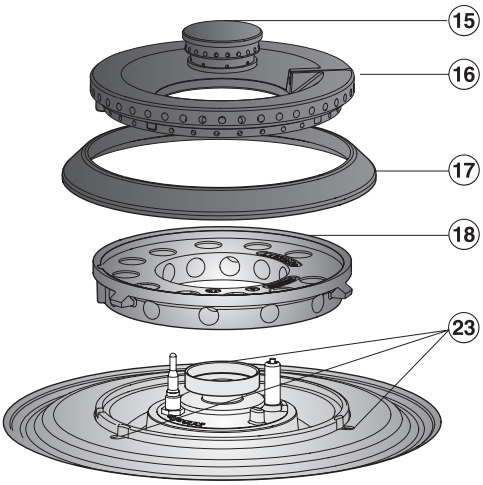
To change the main jets

Simmer, standard, high-speed and extra high-speed burners

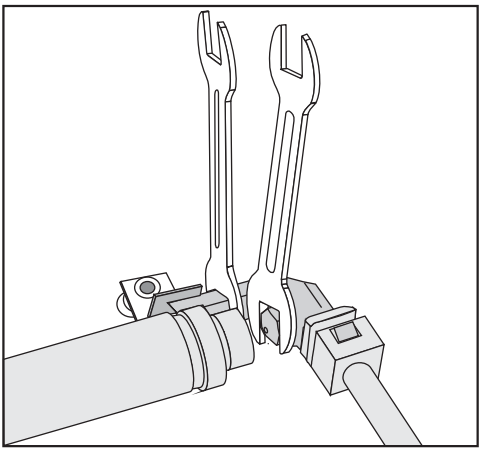


- Remove the pan support, burner cap ⑭ and burner head ⑱.
- Using an M7 socket spanner, unscrew the main jet ㉒.
- Change the main jet.

Wok burner



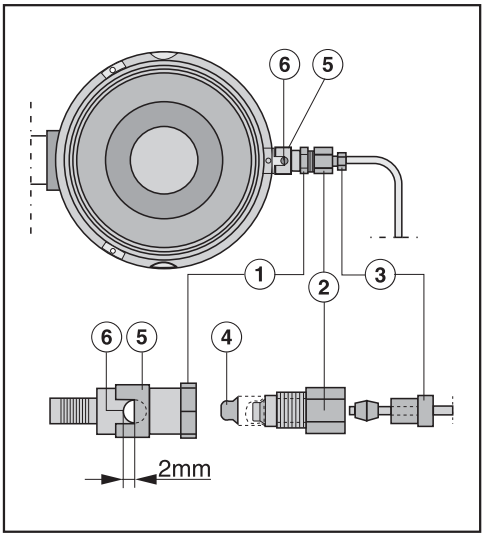
- Remove burner covers ⑮⑯, burner ring ⑰ and burner head ⑱.
- Remove the controls.
- Loosen screws ㉓, and remove the cover plate.



- Whilst counterholding it in place with an SW 13 spanner, unscrew the main jet anti-clockwise from its housing using an SW 10 spanner (see illustration).
- Screw in the new main jet, once again using the spanner to counterhold.

Conversion to another type of gas

To change the jet for the inner burner



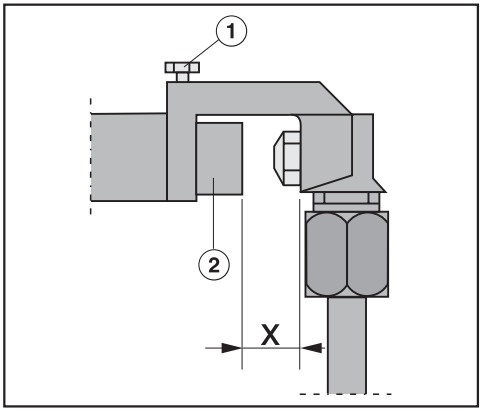
④ Jet disc (main jet for the inner burner)

⑤ Air valve

⑥ Vent

- Whilst counterholding it in place with an SW12 spanner, remove screw ③ from screw fitting ② using an SW8 spanner.
- Whilst counterholding it in place with an SW 12 spanner, remove screw fitting ② from fitting ① with another SW 12 spanner.
- Take out the jet disc ④ held in ①, and replace with the correct jet disc (see jet table).
- Move air valve ⑤ to adjust the two vents ⑥ to the 2 mm opening illustrated.
- Assemble the removed parts in the reverse order and check for leaks by operating the burner without the upper part of the cooktop in place (use a match to ignite the flame).

To check the first intake of air



① Retaining screw

② Air valve

Gap X **must** measure:
For natural gas: 13 mm
For liquid gas: 13 mm

If it doesn't:

- Loosen the retaining screw, move the air valve, and tighten the retaining screw again.
- Finally secure the jets against inadvertent loosening with sealing wax.
- Re-assemble the cooktop in the reverse order.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

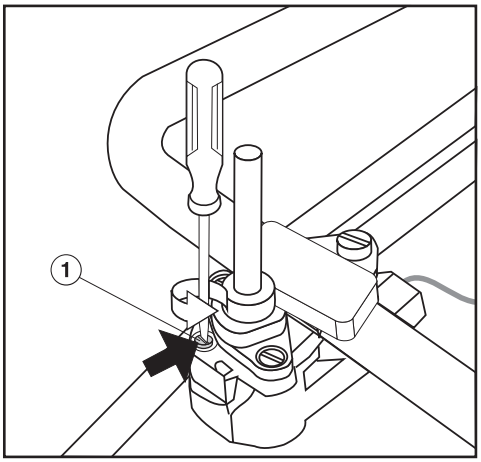
On the highest setting the flame must have a distinctive and visible core.

To change the small jets

To change the small jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

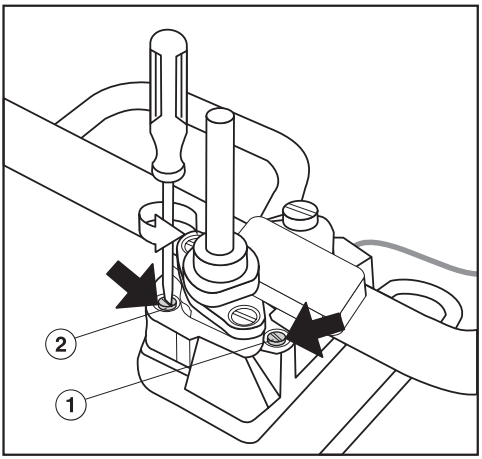
- Pull off the controls.
- Then lift off the upper section.

Simmer, standard, high-speed and extra high-speed burners



- Using a small screwdriver, unscrew small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jet securely (see jet table).

Wok burner



① Small diameter jet
(e.g. for liquid gas: 0.25)

② Large diameter jet
(e.g. for liquid gas: 0.62)

- Using a small screwdriver, unscrew the two jets ① in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally, secure the jets against inadvertent loosening with sealing wax.

After changing the jets

- Assemble the removed burner parts in the reverse order.
- Check for leaks by operating the burner without the upper part of the cooktop in place (use a match to ignite the flame).
- Remove the loose burner parts again.
- Replace the upper part of the cooktop.
- Screw the burner bases into place, and replace the other parts of the burner. Take care to reassemble the different parts in the correct order.
- Replace the controls.
- Finally ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

Adhere the label supplied with the jets above the label stating the type of gas being used.

After sales service, data plate

The address and phone number of your nearest Miele office is given on the back page.

The voltage and rated load are given on the data plate. Please quote this data, together with the model description and serial number when contacting Miele.

Space in which to adhere the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these operating instructions.

Miele Australia Pty. Ltd.
ABN 96 005 635 398
Melbourne:
1 Gilbert Park Drive
Knoxfield, VIC 3180
Telephone: 1300 464 353
Fax: (03) 9764 7149
Sydney:
3 Skyline Place
Frenchs Forest, NSW 2086
Telephone: 1300 464 353
Fax: (02) 8977 4249
Brisbane:
39 Harvey Street North
Eagle Farm, QLD 4009
Telephone: 1300 464 353
Fax: 1800 799 578
Adelaide:
83-85 Sir Donald Bradman Drive
Hilton, SA 5033
Telephone: 1300 464 353
Fax: 1800 799 578
Perth:
205-207 Stirling Highway
Claremont, WA 6010
Telephone: 1300 464 353
Fax: 1800 799 578

www.miele.com.au

Miele New Zealand Limited
Unit L, 10-20 Sylvia Park Road
Mt. Wellington, 1060, Auckland
New Zealand
Telephone: 0800 264 353
Fax: 0800 463 453
www.miele.co.nz

Germany
Miele & Cie. KG
Carl-Miele-Straße 29
33332 Gütersloh

Alteration rights reserved / 0212
M.-Nr. 07 012 921 / 03

CE